PASSARO INTERNATIONAL • CHENNAI, INDIA

Technical Export Specification & Compliance Dossier

B2B Procurement Reference for Frozen & Chilled Indian Buffalo Meat (Carabeef), Mutton, and Consolidated Poultry SKUs

1. Exporter Profile & Supply-Chain Governance

Passaro International coordinates export-grade bovine, ovine, and poultry consignments from Chennai, Tamil Nadu for international HoReCa distributors, foodservice processors, and retail importers. Every consignment is structured around statutory Indian export regulations, batch-level traceability, and verified cold-chain protocols from processing plant to destination port.

> **Multi-Species Consolidation Capability:** International buyers can combine primary Indian Buffalo (Carabeef) SKUs with Mutton and Poultry lines within a single reefer load, subject to destination-country import permits and veterinary clearance protocols.

2. Primary Bulk Engine: Indian Buffalo (Carabeef) Specifications

Indian water buffalo meat (carabeef) is naturally lean, low in cholesterol, and processed to meet international foodservice and retail requirements across raw frozen, chilled vacuum-packed, offal, steakhouse, and ready-to-cook/ready-to-eat (RTC/RTE) categories.

Product Category	SKU / Cut Description	Piece Weight / Grade	Packaging & Format
Raw Frozen Cuts	Boneless Cubes — Small (S)	7 g – 11 g per piece	Bulk / Inner Packs in Master Carton (Deep Frozen -18°C)
Raw Frozen Cuts	Boneless Cubes — Medium (M)	60 g – 80 g per piece	Bulk / Inner Packs in Master Carton (Deep Frozen -18°C)
Raw Frozen Cuts	Boneless Cubes — Large (L)	200 g – 250 g per piece	Bulk / Inner Packs in Master Carton (Deep Frozen -18°C)
Raw Frozen Cuts	Buffalo Mince	5 mm – 6 mm grind thickness	1 kg – 5 kg inner packs / 10 kg – 20 kg cartons (-18°C)
Raw Frozen Cuts	Tenderloin	900 g – 2.5 kg per piece	20 pieces per master carton (Individually wrapped, -18°C)
Raw Frozen Cuts	Topside	Standard export primal trim	Individually wrapped in master carton (-18°C)
Chilled Vacuum-Packed	Extended Shelf-Life Primal & Portion Cuts	Custom primal / portion specs	High-barrier vacuum-packed bags (Chilled 0°C to 4°C)

Product Category	SKU / Cut Description	Piece Weight / Grade	Packaging & Format
Offal & By-Products	Buffalo Liver, Tongue, and Fat	Standard export offal trim	20 kg bulk export cartons (Deep Frozen -18°C)
Steakhouse Cuts	Ribeye, Striploin, Rump, Tomahawk, Unseasoned Artisanal Steak	Portion-controlled steakhouse specs	Vacuum-packed individual / foodservice cartons (-18°C / Chilled)
RTC / RTE Value-Added	Burger Patties, Seekh Kebabs, Shawarma	Uniform foodservice & retail weights	1 kg – 5 kg HoReCa packs or 250 g – 500 g retail pouches (-18°C)

3. Specialty & High-Margin Consolidation: Mutton & Poultry

To support mixed-container purchasing for supermarkets, catering operators, and regional distributors, Passaro International consolidates standard Indian mutton, Australian-spec mutton cuts, and processed poultry SKUs alongside primary carabeef shipments.

Species / Line	SKU / Cut Description	Piece Weight / Spec	Packaging & Channel
Raw Frozen & Chilled Mutton	Standard & Jumbo Curry Cuts, Boneless Cubes, Raan / Leg	40 g (±5 g) / 65 g (±5 g) curry & boneless cuts	1 kg × 20 pack cartons (20 kg) or retail packs (-18°C / 0°C–4°C)
Australian-Spec Mutton	Raan / Leg (>2 kg), Curry Cuts, Boneless, Mutton Mince	Raan/Leg > 2 kg; calibrated trim & grind	Export master cartons / vacuum-packed primals
Poultry & Breaded / Non-Breaded RTC	Chicken Nuggets, Popcorn, Sausages, Patties	Calibrated foodservice & QSR piece weights	1 kg – 5 kg HoReCa packs or 250 g – 500 g retail pouches (-18°C)

4. Packaging Architecture & Cold-Chain Protocols

Parameter	HoReCa & Foodservice Bulk Channel	Retail & Supermarket Channel
Primary Inner Packaging	1 kg, 2 kg, or 5 kg food-grade poly bags or vacuum pouches	250 g – 500 g printed/labeled pouches or portion-counted trays
Secondary Master Carton	10 kg – 20 kg heavy-duty corrugated export cartons with strapping	Retail-ready master cases calibrated for supermarket distribution
Thermal Storage Protocol	Deep Frozen: -18°C or below | Chilled Vacuum: 0°C to +4°C	Deep Frozen: -18°C or below | Chilled Vacuum: 0°C to +4°C
Reefer Monitoring	Pre-cooled reefer containers with continuous temperature data loggers	Pre-cooled reefer containers with continuous temperature data loggers

5. Regulatory Compliance & Export Documentation

All export consignments are sourced exclusively from approved, integrated abattoirs and processing facilities compliant with Indian statutory authorities and importing-country sanitary requirements:

- **APEDA Registration:** Sourced from facilities registered with the Agricultural and Processed Food Products Export Development Authority (Ministry of Commerce & Industry, Government of India).
- **FSSAI & Food Safety Systems:** Processed under central licensing from the Food Safety and Standards Authority of India (FSSAI) alongside HACCP and ISO 22000 hygiene controls.
- **Veterinary & Animal Health Compliance:** Official Export Health Certificates issued under Department of Animal Husbandry and Dairying (DAHD) quarantine standards aligned with World Organisation for Animal Health (WOAH) guidelines.
- **Halal Certification:** Slaughter and processing supervised and certified by accredited Halal certification bodies recognized by destination authorities.
- **Standard Shipping Dossier:** Commercial Invoice, Detailed Packing List, Bill of Lading, Certificate of Origin, Official Veterinary Health Certificate, Halal Certificate, Certificate of Analysis (COA), and destination-aligned HS Code declarations.

6. Four-Step Export Execution Workflow

Stage	Execution Milestone	Operational Verification
Step 01	SKU & Container Mix Planning	Customize single-species or multi-species load (Buffalo primary + Mutton/Poultry consolidation) and confirm target carton counts.
Step 02	Compliance & Document Audit	Pre-verify Halal certification, APEDA registration, Health Certificates, COA parameters, and destination HS codes prior to production.
Step 03	Cold-Chain & Incoterm Alignment	Lock Chilled (0°C to 4°C) vs. Deep Frozen (-18°C) reefer protocols and commercial terms (FOB India or CIF destination port).
Step 04	Pre-Shipment QC & Dispatch	Conduct internal and third-party inspection on net carton weights, piece-weight tolerances, palletization, and reefer data loggers.

7. Export Desk & RFQ Contact Details

To request current FOB/CIF quotations, SKU specification sheets, or sample compliance documents, please share target cuts, pack sizes, order volume, and destination port with our export desk:

Exporter Name	**Passaro International**
Registered Office	87, Babu Nagar III Main Road, Medavakkam, Chennai 600100, Tamil Nadu, India
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